

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER. NO.	RESULTS AND RECOMMENDATION	COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION	FOLLOW UP
			YES	NO	DATE			
		COLD APPETIZER PANTRY						
1	26	ONE DESERT DISH WAS SOILED AND IN STORAGE AS CLEAN				F&B MANAGER	Corrected during inspection	
2	28	TROLLEYS OF PLATES AND ONE STACK OF DESERT DISHES WERE NOT STORED INVERTED OR COVERED				F&B MANAGER	The plates have been covered	
3	29	A TROLLEY WAS PLACED IN FRONT OF THE HANDWASH SINK				F&B MANAGER	The trolley has been removed	
		SENSATION DISHWASH/GLASSWASH						
4	34	THE DRAIN LINE FOR THE CENTER SPRAY HOSE STATION WAS DIRECTED TO THE DECK AND NOT THE SCUPPER				CHIEF ENGINEER	The line has been properly directed	
5	24	THE FINAL RINSE THERMOMETER REGISTERED OVER 220 F				CHIEF ENGINEER	The thermometer has been repaired.	
6	37	SEVERAL OF THE VENT COVERS WERE MISSING ON THE DECKHEAD				CHIEF ENGINEER	The vent covers have been replaced	
		MAIN GALLEY TOILET ROOM						
7	30	A "WASH HANDS AFTER USING TOILET" SIGN WAS NOT POSTED ON THE BULKHEAD ADJACENT TO THE TOILET				STAFF CAPTAIN	Signs have been installed.	
		TROLLEY WASH						
8	37	CONDENSATION WAS NOTED ON THE AIR CONDITION VENTS				CHIEF ENGINEER	Engineering to investigate feasibility of correction.	
		SENSATION ICE STATION						
9	27	SLIGHT MOLD ON THE NON-FOOD CONTACT SURFACES OF THE PLASTIC PANEL COVERING THE UPPER ICE/WATER COMPARTMENT OF THE MACHINE				CHIEF ENGINEER	The machine panel has been removed and cleaned.	
		MAIN GALLEY SOUP AREA						
10	33	THE FINISH ON THE SCUPPERS WAS PEELING MAKING THIS AREA DIFFICULT TO CLEAN				STAFF CAPTAIN	Scuppers to be cleaned as much as possible. Investigate alternate surface.	
11	33	AN OPEN SEAM WAS NOTED BETWEEN THE TOP OF THE COVE TILES AND THE BULKHEAD ALONG THE FAR END				HOTEL OPERATIONS: B. Clement; I Smith	Seam will be sealed wherever possible.	
		MAIN GALLEY POTWASH						
12	20	A CRACKED FOOD PADDLE WAS NOTED IN CLEAN STORAGE				F&B MANAGER	The paddle has been discarded	
13	22	THE FINAL RINSE THERMOMETER WAS NOT WORKING AT THE AUTOMATIC POTWASH MACHINE				CHIEF ENGINEER	The thermometer has been calibrated.	
		MAIN GALLEY CENTER						
14	20	THE SOFT SEALANT WAS LOSE ON THE BACK PLATE OF THE SLICER				STAFF CAPTAIN	Sealant has been replaced	

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION	FOLLOW UP
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE			
15	26	FOOD RESIDUE WAS NOTED UNDER THE LOOSE SEALANT ON THE BACK PLATE OF THE SLICER				F&B MANAGER	The area has been cleaned	
		IMAGINATION ICE STATION						
16	27	SLIGHT MOLD WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE PLASTIC PANEL COVERING THE UPPER ICE/WATER COMPARTMENT OF THE ICE MACHINE. SLIGHT MOLD WAS ALSO NOTED ON THE WHITE PLASTIC HOSE IN THE TECHNICAL COMPARTMENT OF THE ICE STATION				CHIEF ENGINEER	The machine has been dismantled and calibrated.	
		PASTRY/BAKERY						
17	36	THE LIGHTBULB IN FREEZER A-42F WAS NOT SHEILDED OR SHATTER PROOF				CHIEF ENGINEER	The bulb has been replaced.	
18	08	A BACKFLOW PREVENTION DEVICE OR AN AIR-GAP WAS NOT PROVIDED TO PROTECT THE PORTABLE WATER LINE SUPPLYING THE PROOFER				CHIEF ENGINEER	Hotel Operations to clarify With USPH.	
19	20	SLIGHT CORROSION WAS NOTED UNDER THE BLADE GUIDES IN THE BREAD SLICER				STAFF CAPTAIN	Blades will be cleaned or replaced.	
		TROLLEY WASH						
20	08	ASTEADY FLOW OF WATER WAS NOTED COMING FROM THE COMMON DRAIN LINE FITTED TO THE BACKFLOW PREVENTION DEVICE OF THE TROLLEY WASH MACHINE				CHIEF ENGINEER	The leak has been replaced.	
		CREW DISHWASH						
21	24	_THE FINAL RINSE THERMOMETER REGISTERED 220 F				CHIEF ENGINEER	The thermometer has been Replaced.	
22	22	A SHORT CURTAIN WAS NOTED BETWEEN THE WASH AND RINSE COMPARTMENT OF THE DISWASH UNIT				CHIEF ENGINEER	Corrected.	
		CREW GALLEY						
23	33	THE FINISH OF THE SCUPPERS WAS WORN MAKING THIS AREA DIFFICUKT TO CLEAN				STAFF CAPTAIN	Scuppers will be cleaned wherever possible and alternative surface looked into.	
24	36	TWO LIGHT BULBS IN REFRIGERATION UNIT 3-69F WERE NOT SHEILDED OF SHATTER PROOF				CHIEF ENGINEER	The light bulbs have been Replaced.	
25	21	A THERMOMETER WAS NOT PROVIDED IN THE COMBI OVEN. THIS OVEN IS USED FOR HOT HOLDING				F&B MANAGER	A thermometer has been provided.	
26	33	THE GRATES OVER THE SCUPPERS IN THE SOUP AREA WERE SOILED ESPECIALLY NEAR THE COMBI OVEN				F&B MANAGER	The grates have been cleaned.	
	33	CREW MESS						
27	33	THE DECK AND DECK DRAIN UNDER THE BEVERAGE LINE WERE SOILED				F&B MANAGER	The area has been cleaned.	
		PROVISIONS -BUFFET PANTRY						
28	20	THE HARD SEALANT ON THE BACK PLATE OF THE SLICER WAS LOOSE				CHIEF ENGINEER	The sealant has been replaced.	
		PROVISIONS DRY STORE						
29	19	THERE WERE NUMEROUS BAGS OF PASTA THAT WERE NOT ADEQATE SEALED. THE CHOW MEIN NOODLES WERE NOT				F&B MANAGER	ALL FOOD ITEMS COVERED AND PACKAGING SEALED	

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER. NO.	RESULTS AND RECOMMENDATION	COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION	FOLLOW UP
			YES	NO	DATE			
		ADEQUATELY COVERED. AN OPEN BAG OF RICE WAS NOTED IN STORAGE						
		LIDO DISHWASH						
30	24	THE FINAL RINSE TEMPERATURE WAS REGISTERING 220 F WHEN MANUALLY TESTED IS WAS 170F				CHIEF ENGINEER	The gauge has been repaired.	
		LIDO						
31	20	SEVERAL LEXAN BINS WERE CRACKED OR HAD HOLES IN				F&B MANAGER	BROKEN/CRACKED ITEMS REMOVED	
		CENTER LIDO						
32	33	RECESSED GROUTING, OPEN SEAMS AND CRACKED TILES WERE NOTED THROUGHOUT THIS AREA. THE LIFTS FOR THE GARBAGE AND FOOD ALSO HAD SOME OPEN SEAMS AND NEEDED TO BE CLEANED.				STAFF CAPTAIN CHIEF ENGINEER F&B MANAGER	Ongoing maintenance in hand.	
		CHILD ACTIVITY CENTER						
33	41	ENSURE THAT A WRITTEN GUIDANCE ON THE SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES IS MAINTAINED IN THE CHILD ACTIVITY CENTER				YOUTH DIRECTOR	GUIDELINES WERE AVAILABLE TO CHILD ACTIVITY CENTER STAFF BUT NOT HELD IN PLEXIGLASS CONTAINER AS REQUESTED BY VSP INSTRUCTOR – CONTAINER CONSTRUCTION IS IN PROGRESS	
		POOL BAR PORT SIDE						
34	22	THE PRESSURE FOR THE FINAL RINSE WAS 40-50 PSI				CHIEF ENGINEER	The gauge has been repaired.	
		LIDO BEVERAGE STATION						
35	33	THE SCUPPERS WERE SOILED				F&B MANAGER	The area has been cleaned.	